

are offered free of charge to the public. This November, 40 authors of national and international acclaim will come to the week long fair. Participants at this year's fair will include a diverse range of authors from noted attorney Robert Shapiro, to the author of the Scooby Doo Mysteries, James Gelsey, to Dr. Ruth Westheimer. In addition, the fair will offer the largest selection of books by Jewish authors and of Jewish content available in the Detroit area. The organizers of the fair expect over 20,000 visitors.

The Jewish Community Center has long enriched the lives of those residing throughout southeast Michigan. This year's book fair will surely continue this worthy legacy. I trust that my Senate colleagues will join me in recognizing The Jewish Community Center of Metropolitan Detroit on the Occasion of the 50th Annual Book Fair.●

RAMAPO COLLEGE

● Mr. CORZINE. Mr. President, I honor today Ramapo College and welcome its new president, Dr. Rodney Smith.

As those of us in New Jersey have known for many years, Ramapo's real strength lies not just in its academics, but also in its emphasis on global and hands-on learning. In recent years, this fine institution has also become nationally recognized as one of the top liberal arts colleges in the northeast, offering degrees in fields as diverse as the arts and humanities, and the sciences and business. Ramapo's reach extends far beyond its Mahwah, NJ, location. The strength of Ramapo's academic reputation attracts students seeking a varied and quality education—students from not only every county within my home State of New Jersey, but also from neighboring states, across the country and around the world.

On November 14, 2001, Dr. Smith will offer his first State of the College to the students, faculty and friends of Ramapo College. Accepting this prestigious post as Ramapo's third president, Dr. Smith joins the college at an exciting time in its history. With enrollment and applications continuing to rise, the college continues to grow, both in the number of programs it offers and the number of students it serves.

An accomplished author and educator, Dr. Smith joins Ramapo College from Hampton University, where he served in several capacities, most recently as Vice President for Planning and Dean of the Graduate College. Prior to his tenure at Hampton university, Dr. Smith held positions at a number of esteemed institutions, including Harvard University. As we enter into a new century and mark the beginning of the College's fourth decade, Ramapo can be confident in Dr. Smith's ability to lead, guiding one of New Jersey's premier colleges in its present course of providing progressive

programs and a concerned and committed faculty.

Mr. President, I am pleased to invite my colleagues to join me in celebrating Dr. Smith's distinguished career and his future endeavors at Ramapo College.●

HONORING JULIA CHILD

● Mr. KERRY. Mr. President, it is a special honor for me to celebrate one of Massachusetts' most famous citizens and one of America's most famous chefs, Mrs. Julia Child. For over 40 years she has brightened our lives with recipes, books, and television shows that have broadened our palettes as well as our understanding of the world and on November 7 her peers will gather to honor her invaluable contributions to her craft. I am proud to join so many of Greater Boston's restaurants in celebrating this remarkable career at this and the many other events planned to recognize a uniquely American journey.

Over the past four decades, Julia revolutionized the way America cooks and eats, expanding and elevating the sophistication of the American appetite. Her influence can be seen in the bookstores of the country, where dining and cooking sections have grown to compete with history and commerce, and on the television, where cooking shows have proliferated and now present and celebrate traditions from all over the world.

Julia is widely credited with exposing the American kitchen to the tastes, practices and history of international cooking, with specific focus on France. Her television shows, all of which were peppered with spontaneity, the occasional gaffe and her radiant personality, made cooking fun and accessible. She loved the basic mechanics of the kitchen, the how and why behind each step. Somehow, in its entirety, her career struck that elusive balance between removing the mystery of international cuisine while still celebrating its mystique.

For those who know Julia, who understand the steel and the intellect of this magnificent woman, it will come as no surprise that she made substantive contributions to American life even before she found fame in America's kitchens. After graduating Smith College and volunteering at the Red Cross, she joined the CIA's precursor, the Office of Strategic Services, OSS, and served throughout the World War II. When the OSS announced the need for volunteers to staff offices overseas, Julia was thrilled by the prospect of serving her country in a higher capacity. Her work in America's first intelligence agency took her to Ceylon, now Sri Lanka, India and China. Like so much else in her pioneering career, Julia was one of the first women to contribute to the war's intelligence effort in such an active position, earning promotions and accolades in what was very much a male-dominated agency.

After the war, Julia and her husband, Paul, moved to Paris where he joined the U.S. Information Service. It was in the famed gourmet restaurants along the Seine that Julia developed her insatiable love of French cuisine. Inspired by the simple yet majestic culinary creations found across the Atlantic, French cooking soon became Julia's obsession. Determined as ever, she entered the prestigious Cordon Bleu cooking school, again as the lone woman. Just six years out of culinary school, Julia and three fellow expatriates founded the "L'ecole des Trois Gourmandes," a school of the culinary arts in Paris. Ten years after her first taste of soufflé Julia published with two other chefs what is still the most thorough and comprehensive French cooking manual brought to the States, "Mastering the Art of French Cooking, Volume I." In this book, which has since become a classic, Julia made the complex and unpronounceable cuisine accessible and appealing to mainstream America, forever changing how America approaches cooking, dining and entertaining.

After the publication of Volume I, Julia returned to America and commenced one of the most fruitful television careers in history. "The French Chef," a show that began with Julia using her own hot plate and frying pan in a news studio at WGBH in Boston, became one of the longest running television shows in history. As a deeper testament to her commitment to the public good, Child donated her whole salary to public broadcasting in order to help fund future public television endeavors.

Julia donned the apron in seven other television cooking shows, including Dinner at Julia's and The Master Chef Series. She has won several Emmy Awards and just last year was elected to the French Legion of Honor, an extremely prestigious honor awarded by the French Government. Characteristically, Julia has used her success to forge many philanthropic efforts and broaden global understanding, including the American Institute of Wine and Food and the Julia Child Circle.

This month Julia is moving to California after devoting more than four decades to her profession. She has changed forever the way we will cook and eat in America, she upheld the highest standards of professionalism and generosity throughout her career, and wrote an indelible chapter in the progress of women in our society.

Her cheer and wit will be greatly missed on our television sets but the knowledge and insight she served will remain in our kitchens for a long time to come. I honor her to say, and I wish her the best of luck as she begins this new chapter in her life by borrowing the phrase that she not only concluded every show with, but also added into the popular American lexicon—Bon Appetit!●